

Indiana State Department of Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>005002</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>04/08/2015</b>
NAME OF PROVIDER OR SUPPLIER  <b>METHODIST HOSPITALS INC</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>600 GRANT ST GARY, IN 46402</b>		
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S 000	INITIAL COMMENTS  This is a State hospital complaint investigation.  Date of Survey: 04/08/2015  Facility Number: 005002  Complaint # IN00168467 Substantiated: State deficiencies related to the allegations are cited.  QA: cjl 05/01/15	S 000		
S 610	410 IAC 15-1.5-2 INFECTION CONTROL  410 IAC 15-1.5-2(f)(3)(D)(x)  (f) The hospital shall establish an infection control committee to monitor and guide the infection control program in the facility as follows: (3) The infection control committee responsibilities shall include, but not be limited to, the following: (D) Reviewing and recommending changes in procedures, policies, and programs which are pertinent to infection control. These include, but are not limited to, the following:  (x) A program of food preparation and storage for all personnel involved in food handling which includes, but is not limited to, the following:  (AA) Storage of employee food in patient refrigerators.  (BB) Medications in nutrition	S 610		6/3/15

Indiana State Department of Health

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S 610	<p>Continued From page 1</p> <p>refrigerators.</p> <p>(CC) Refrigerator and freezer temperature monitoring.</p> <p>This RULE is not met as evidenced by: Based on documentation review, observation, and staff interview, the facility failed to ensure the kitchen cooked all food to the required temperature and failed to cool down food from 135 to 70 degrees Fahrenheit within 2 hours.</p> <p>Findings included:</p> <p>1. Methodist Hospitals Hazard analysis and critical control points (HACCP) procedure# FOOD-SAF_01 (Last revised 2/2014) indicated the foodservice worker shall record temperature of the finished food product at the end of the cooking process. The minimum cooking temperatures for poultry and food containing poultry, stuffed meat, fish or pasta, ground raw meat, fish: shall be cooked to 165 degrees Fahrenheit for 15 seconds. The cooling process from food hot holding to cold holding shall be cooled from 140 degrees Fahrenheit to 70 degrees Fahrenheit in 2 hours and from 70 degrees Fahrenheit to 40 degrees Fahrenheit in 4 hours or less total cooling time not to exceed 4 hours. HACCP procedure requires the department to comply with local, state, and federal laws.</p> <p>2. Retail Food Establishment Sanitation Requirements 410 IAC 7-24-182, Cooking Raw Animal Foods, indicated One hundred fifty-five</p>	S 610		

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S 610	<p>Continued From page 2</p> <p>(155) degrees Fahrenheit for fifteen (15) seconds for: injected meats, raw eggs and comminuted meat or fish. One hundred sixty-five (165) degrees Fahrenheit or above for fifteen (15) seconds for poultry, game animals, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, or stuffing containing fish, meat, or poultry.</p> <p>3. Retail Food Establishment Sanitation Requirements 410 IAC 7-24-189, Potentially Hazardous Food; Cooling indicated cooked potentially hazardous food shall be cooled within two (2) hours, from one hundred thirty-five (135) degrees Fahrenheit to seventy (70) degrees Fahrenheit; and within four (4) hours, from seventy (70) degrees Fahrenheit to forty-one (41) degrees Fahrenheit or less. The entire cooling process must be completed within six (6) continuous hours.</p> <p>4. HACCP Critical Control Points Daily Temperature Logs were reviewed for three days: 4/6/2015, 4/7/2015, and 4/8/2015:</p> <p>a. On 4/6/2015, breakfast HACCP temperature log "Cooling Temperature" noted the starting cool-down temperature was 185 and 179 degrees Fahrenheit for beef potatoes and broccoli/cheddar respectively; the temperature after 2 hours was 122 and 125 degrees Fahrenheit respectively. It could not be determined from the documented evidence on the HACCP temperature log that the food was between 135 and 70 degrees Fahrenheit not more than 2 hours.</p> <p>b. At 10:00 AM on 4/6/2015, lunch HACCP temperature log noted the "Cooking Internal Temperature" for salmon was recorded at 164 degrees Fahrenheit after the cooking process</p>	S 610		

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S 610	<p>Continued From page 3</p> <p>was completed. The recorded temperature was below the minimum required cooking temperature of 165 degrees Fahrenheit for 15 seconds.</p> <p>c. At 10:00 AM on 4/7/2015, lunch HACCP temperature log noted the "Cooking Internal Temperature" for chopped chicken, ground chicken, pureed chicken were recorded at 162, 160, 159 degrees Fahrenheit respectively after the cooking process was completed. The recorded temperatures were below the minimum required cooking temperature of 165 degrees Fahrenheit for 15 seconds.</p> <p>d. At 6:30 AM on 4/8/2015, breakfast HACCP temperature log noted the "Cooking Internal Temperature" for turkey links was recorded at 149 degrees Fahrenheit after the cooking process was completed. The recorded temperature was below the minimum required cooking temperature of 165 degrees Fahrenheit for 15 seconds.</p> <p>e. On 4/8/2015, breakfast HACCP temperature log "Cooling Temperature" noted the starting cool-down temperature was 180 and 179 degrees Fahrenheit for chicken noodles and tomato basil respectively; the temperature after 2 hours was 132 and 141 degrees Fahrenheit respectively. It could not be determined from the documented evidence on the HACCP temperature log that the food was between 135 and 70 degrees Fahrenheit not more than 2 hours.</p> <p>f. At 11:00 AM on 4/8/2015, lunch HACCP temperature log noted the "Cooking Internal Temperature" for chicken was recorded at 159 degrees Fahrenheit after the cooking process was completed. The recorded temperature was below the minimum required cooking temperature of 165 degrees Fahrenheit for 15 seconds.</p>	S 610		

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S 610	Continued From page 4  5. At 12:35 PM on 4/8/2015, staff member #8 (Executive Chef) indicated all food that was cooked will have a production temperature recorded when finished the cooking process. The staff member indicated all food has a two step cooling down process if the food product needs to be refrigerated after cooking or have been served. The food must be cooled down to 70 degrees Fahrenheit within 2 hours then 40 degrees within the next 4 hours. The staff confirmed the document evidence confirmed the food was not cooked to the proper temperature and the documentation could not confirmed the food was cooled down from 135 to 79 degrees Fahrenheit within 2 hours.	S 610		
S1118	410 IAC 15-1.5-8 PHYSICAL PLANT  410 IAC 15-1.5-8 (b)(2)  (b) The condition of the physical plant and the overall hospital environment shall be developed and maintained in such a manner that the safety and well-being of patients are assured as follows:  (2) No condition shall be created or maintained which may result in a hazard to patients, public, or employees.  This RULE is not met as evidenced by: Based on documentation review and observation, the hospital failed to store assorted food and single-use items in a safe manner.  Findings included:	S1118		6/3/15

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S1118	Continued From page 5  1. Retail Food Establishment Sanitation Requirements 410 IAC 7-24-399, Surface Characteristics of Materials for Indoor Area Construction and Repair indicated, "materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; nonabsorbent for areas subject to moisture."  2. At 12:15 PM on 4/8/2015, the dry storage room was inspected. The ceiling was observed with gray insulation caked on the entire ceiling surface and joist. Therefore, the ceiling was not easily cleanable and the insulation presented a risk of falling on single-use and assorted food items.	S1118		